



WINE LIST

WHITE

175ml 250ml Bottle

Frentano Bianco (Cantina Frentana) (S)

£6.3 £9.0 £27

12.0% // Trebbiano // Abruzzo, Italy

Bright, fresh, crisp, rounded, with apples, pears, and mineral notes.

Recommended pairings: Fish & chips // Fish of the week // Calamari

Slow (False Bay) 2024 (V/O/S)

£7.0 £10.0 £29

12.5% // Chenin Blanc // South Africa

Bready, herbaceous, creamy lemon, herbal notes, with great textural complexity.

Recommended pairings: Bruschetta funghi // Chorizo mussels // Greek chicken breast

Viognier (Domaine de Petit Roubie) 2023 (V/O)

£7.5 £10.7 £31

13.5% // Viognier // Languedoc-Roussillon, France

Exotic ripe fruit, mango, apricot, peach, smooth, creamy, decadent white.

Recommended pairings: Greek chicken breast // Hot honey halloumi // Spinach & ricotta ravioli

Blanco (Gran Cerdo) 2023 (V/O/S)

£7.8 £11.1 £32

12.5% // Viura // Rioja, Spain

Pale yellow, with white peach, pear, and apple flavours, delicate mineral undertones and a natural tang.

Recommended pairings: Chorizo mussels // Fish & chips // Greek chicken breast

Sauvignon Blanc (Walnut Block Collectables) 2024 (V/O)

£8.5 £12.1 £35

12.5% // Sauvignon Blanc // Marlborough, New Zealand

Crisp, verdant, citrus-gooseberry, passionfruit, and exotic fruits. A vivacious, punchy, bright wine.

Recommended pairings: Hot honey halloumi // Fish & chips // Winter salad

Chardonnay (Montmija) 2021 (V/O/S/W)

£28

12.5% // Chardonnay // Pays d'Oc, France

Bright yellow, abundant pineapple, melon, apple aromas with ripe tropical fruit flavours.

Recommended pairings: Spinach & ricotta ravioli // Cauliflower curry // Fish & chips

Semillon (Chateau Grinou Reserve) 2021 (V/O/W)

£31

12.5% // Semillon // Bergerac, France

Creamy, lanolin texture, with pear and melon flavours, limey acidity, and white colour.

Recommended pairings: Fish of the week // Greek chicken breast // Spinach & ricotta ravioli

ROSÉ

175ml 250ml Bottle

Rosé Adobe Reserva (Emiliana) 2024 (V/O)

£6.6 £9.4 £27

12.0% // Cabernet Sauvignon, Syrah // Rapel Valley, Chile

Pink, bold strawberry and plum fruit flavours, generous and forward.

Recommended pairings: Moroccan chicken // Pulled pork // Charcuterie or Cheeseboard

Whole Bunch (False Bay) 2024 (V/O/S)

£7.0 £10.0 £29

13.0% // Cinsaut, Mourvèdre // South Africa

Pale, spicy, textural rosé with summer fruits and a clean, savoury, dry finish.

Recommended pairings: Fish of the week // Fish of the week // Greek chicken breast

Rosé Fruité (Domaine de Rousset Les Coquelicots) 2023 (V/O)

£8.0 £11.4 £33

12.5% // Grenache, Syrah, Vermentino // Chateau de Rousset, France

Delicate salmon pink with red-berried flavours, fresh and crisp, soft, smooth mouthfeel.

Recommended pairings: Spinach & ricotta ravioli // Greek chicken breast // Calamari

ORANGE

175ml 250ml Bottle

"O" (Winzer Krems) (V/S)

£8.0 £11.4 £33

13.0% // Grüner Veltliner // Austria

Amber colour, creamy, spicy, and richly complex with aromas of honey and pepper.

Recommended pairings: Chorizo mussels // Venison haunch // Bruschetta funghi

Animalia (Emiliana) 2023 (V/O/B)

£8.5 £12.1 £35

13.0% // Sauvignon Blanc // Casablanca Valley, Chile

Golden orange with lush notes of ripe stone fruits, dried herbs, and subtle grassy tang.

Recommended pairings: Hot honey halloumi // Heritage carrots // Fish & chips

Rare Orange (Chateau Marix) 2024 (V/O/B)

£8.5 £12.1 £35

13.0% // Muscat // Languedoc-Roussillon, France

Fresh, orange, with white peach, apricot, candied fruit flavours. Dry with tannin.

Recommended pairings: Marinated olives // Winter salad // Cauliflower curry

RED

175ml 250ml Bottle

Frentano Rosso (Cantina Frentana) (S)

£6.3 £9.0 £27

13.0% // Montepulciano // Abruzzo, Italy

Ripe, full, fruity with plum, leathery warmth, and a chocolatey finish.

Recommended pairings: Small plate steak // Chorizo mussels // Venison haunch

Carménère Adobe Reserva (Emiliana) 2023 (V/O)

£7.0 £10.0 £29

13.5% // Carménère // Colchagua Valley, Chile

Sappy red cherry fruits, peppery finish, black pepper, clove, warming, bold.

Recommended pairings: Venison haunch // Small plate steak // Chorizo mussels

Negroamaro (Integro) 2023 (V/O/S)

£7.5 £10.7 £31

13.5% // Negroamaro // Puglia, Italy

Intense red with purple hints, fruity bouquet, raspberry and strawberry flavours, full-bodied, balanced.

Recommended pairings: Oxtail // Small plate steak // Venison haunch

Shiraz (Samurai) 2022 (V/O/S)

£7.8 £11.1 £32

13.5% // Shiraz // Australia

Crimson red, sweet plum, spice, vanilla, vibrant, juicy, full, slightly sweet, bold.

Recommended pairings: Venison haunch // Oxtail // Cauliflower curry

Passitivo (Paololeo) 2022 (V/O/S)

£8.5 £12.1 £35

14.0% // Primitivo // Puglia, Italy

Intense ruby-red; complex cherries, raspberries, redcurrants; roasted, spicy; full-bodied, supple, balanced.

Recommended pairings: Oxtail // Small plate steak // Venison haunch

Syrah Viognier (Domaine de Rousset Les Coquelicots) 2020 (V/O/W)

£29

13.0% // Syrah, Viognier // Provence, France

Silky textured deep red with flower and tangerine notes. Absolutely delicious.

Recommended pairings: Venison haunch // Small plate steak // Oxtail

L'Autan Minervois (Chateau Maris) 2021 (V/O/W)

£31

14.0% // Syrah, Grenache // Languedoc-Roussillon, France

Inky purple, smoky, dark black fruits, spicy blackcurrant, and red berries.

Recommended pairings: Small plate steak // Oxtail // Venison haunch

L'Argile Ardente (Chateau de Pravins) 2018 (V/O/W)

£35

13.8% // Gamay // Beaujolais, Burgundy, France

Sweet, ripe, plump, and soft black fruits with luminous character.

Recommended pairings: Moroccan chicken // Rigatoni // Hot honey halloumi

FIZZ

175ml Bottle

Blanc de Noirs (Champagne Fleury) (V/O/B)

£65

12.0% // Pinor Noir, Chardonnay // Campagne, France

Bright gold robe, aromas of honey and acacia, ample, generous, fresh, chiselled, vibrant, with a touch of salinity.

Prosecco (Sourced from varying wineries) (V/O/S)

£6.6 £28.0

12.0% // // Multiple Countries of Origin

Bright, refreshing, with fragrant orchard fruit notes and a crisp, clean finish.

DESSERT *

60ml Half
Bottle

Jour de Fruit (Domaine de l'Ancienne Cure) (V/O)

£5.6 £32.0

12.5% // Semillon, Muscadelle // Monbazillac, France

Rich, sweet, with marzipan, orange peel, tropical fruit, and spice flavours.

V // Vegan

O // Organic

B // Biodynamic

S // Sustainably Farmed

W // Available during "Winesday"

The prices shown are for medium and large glasses (175ml/250ml) and bottles

Our house wines are served in carafes (medium 500ml / large 750ml)

* Dessert wines are served in 60ml measures or half bottles

Join us for Winesday every Wednesday – enjoy selected bottles at half price, all day, when dining